



# FAMILLE PERRIN

## *Les Crus*



### Famille Perrin Réserve Côte du Rhône Blanc

*Characteristic of Viognier and its floral notes, this is a wine with an incredible freshness and great depth. It will be a wonderful match for Mediterranean dishes and fish.*

#### PRESENTATION

A remarkably fresh and deep wine, with typical Rhône characteristics, great with Mediterranean food and rockfish.

#### THE VINTAGE

2012 is a vintage of contrasts with a very mild start of the year and a freezing month of February.

A fresh and humid spring, followed by a windy and dry month of July and a very hot month of August.

The harvesting conditions were ideal. All these conditions make a great vintage.

#### LOCATION

Located on the fresh and light soils of Cairanne and Jonquières. The vineyard is situated between the rivers of Ouvèze and Aigues

#### TERROIR

Recent alluvial deposits of calcareous origin with variations according to the river path, clayey limestone

#### AGEING

Crushing in pneumatic presses, fining of the must and refrigeration. Regulated fermentation in tanks.

#### VARIETALS

Grenache blanc, Marsanne, Roussanne, Viognier

#### SERVING

With delicate or spicy (saffron) dishes, grilled fish, bouillabaisse

#### TASTING

Colour: golden yellow with green undertones, bright and clean.

Nose: very intense with ripe yellow fruits (apricot and peach) and white flowers bringing freshness.

Mouth: round and full, very balanced, mineral finish



#### Famille Perrin - Les Crus

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



## REVIEWS AND AWARDS



88/100

"Starting with the 2012s and the Famille Perrin releases, the value priced 2012 Famille Perrin Cotes Du Rhone Blanc Reserve is a blend of Grenache Blanc, Marsanne, Roussanne and Viognier. Fresh and pure, with salty minerality giving lift to notions of white peach, tropical fruit, licorice and floral notes, this medium-bodied, supple and rounded effort has fantastic purity and a rich, yet fresh feel. Drink it over the coming year or two."

**Jeb Dunnuck, Wine Advocate, 01/11/2013**



87/100

"Plump, caressing creamed melon and apple notes are backed by a lightly honeyed hint on the finish. Forward and friendly."

**Wine Spectator, 28/02/2014**



"Very firmly scented with some garrigue-like notes. Quite low acidity but very mouth-filling – greengage fruit. Could be quite GV."

**JR, Jancis Robinson, 01/10/2013**



88/100

"Smooth and creamy, ripe and aromatic with lush fruit and balanced flavors. Juicy and clean with a touch of sweetness. Viognier, Grenache Blanc, Roussanne, Marsanne."

**The Tasting Panel, 01/11/2014**



87/100

"Light yellow. Poached pear, yellow plum and anise on the deeply scented nose and in the mouth. Smooth and fleshy, showing good breadth and a touch of back-end warmth. Finishes quite dry, with a hint of bitter pear skin."

**Josh Reynolds, International Wine Cellar, 01/04/2014**



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"Very fine value. This is a supple, dry wine with full body, excellent balance, and delicate, complex character (pear, honeysuckle, peach, orange blossom)."

**Restaurant Wine**

